

## TECHNICAL DATA SHEET

### PRODUCT DATA

**Reference:** 67672

**Commercial denomination:** CINNAMON CUBE

**Legal denomination:** Yeast dough pastries with 27% cinnamon preparation, ready-baked, deep-frozen

**Box EAN code:** 8424465676723

**Pack EAN code:**

**Unit EAN code:** 8424465887525

### PRODUCT INFORMATION

#### › SHELF LIFE

**Primary shelf life:** 365 days

**Secondary shelf life:** 2 days at room temperature

\*The shelf life of the product may vary depending on the storage, preparation and exposure conditions of the finished product.

#### › STORAGE AND PREPARATION ADVICE

**Storage:** Keep at a temperature of -18,0 °C. Once thawed do not refreeze.

**Preparation:** Thaw at: 4 hours at room temperature

Ferment: -

Bake at: -

**Recommended preparation advice:** Remove the outer packaging and foil before defrosting. Defrost at room temperature for approx. 4 hours. Store at -18C. Do not refreeze once defrosted.

\*The cooking and defrosting times are approximate depending on the conditions and temperature of the commercial premises.

#### › LIST OF INGREDIENTS

**Ingredients:** Yeast dough (WHEAT flour, water, baking mixture (WHEAT flour, dried pre-dough (durum WHEAT semolina, BARLEY malt flour, yeast, acerola powder), sweet WHEY powder, WHEAT semolina, pre-gelatinised WHEAT starch, salt, WHEAT GLUTEN, pre-gelatinised WHEAT flour, sugar, de-oiled sunflower flour, flour treatment agent (E 300)), rapeseed oil, sugar, yeast, wholemeal RYE flour!, 27% cinnamon preparation (cinnamon mix (sugar, water glucose syrup, vegetable oil (rapeseed, coconut), WHEAT starch, 0.5% cinnamon, WHEAT flour, modified starch, rapeseed oil, salt, natural vanilla flavouring), water, pudding powder (sugar, modified starch, WHEY product, skimmed MILK powder, palm oil, glucose syrup, acidity regulator (E263, E339), stabilizer (E450, E340), emulsifier (E471, E472a), MILK protein, natural flavor), MILK powder!, sugar- cinnamon mix (sugar, 0.2% cinnamon!, apricot preparation (glucose-fructose syrup, apricot pulp from concentrate, water, gelling agent (E440i), acidifier (E330)).

**May contain traces of:** egg, soy, nuts (hazelnuts, walnuts, almonds), sesame, lupin, celery.

#### › SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

	Presence as ingredient	Presence as trace
<b>Cereals containing gluten</b> (included their hybridised strains and products thereof)	X	-
Wheat	X	-
Rye	X	-
Barley	X	-
Oats	-	-
Spelt	-	-
Kamut	-	-
<b>Crustaceans and products thereof</b>	-	-
<b>Eggs and products thereof</b>	-	X
<b>Fish and products thereof</b>	-	-
<b>Peanuts and products thereof</b>	-	-
<b>Soybeans and products thereof</b>	-	X
<b>Milk and products thereof</b> (including lactose)	X	-
<b>Nuts and products thereof</b>	-	X
Almonds	-	X
Hazelnuts	-	X
Walnuts	-	X

	Presence as ingredient	Presence as trace
Cashews	-	-
Brazil nuts	-	-
Pistachio nuts	-	-
Pecan nuts	-	-
Macadamia or Queensland nuts	-	-
<b>Celery and products thereof</b>	-	X
<b>Mustard and products thereof</b>	-	-
<b>Sesame seeds and products thereof</b>	-	X
<b>Sulphur dioxide and sulphites at concentrations &gt;10mg/kg or 10mg/litre in terms of the total SO<sub>2</sub></b>	-	-
<b>Lupin and products thereof</b>	-	X
<b>Molluscs and products thereof</b>	-	-

#### › NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
<b>Energy</b>	1235 kJ 293 kcal	1235 kJ 293 kcal
<b>Fat</b>	7,8 g	7,8 g
<i>of which:</i>		
- <i>saturates</i>	-	0,8 g
- <i>mono-unsaturates</i>	-	-
- <i>polyunsaturates</i>	-	-
- <i>trans</i>	-	-
- <i>Omega-3 Fatty Acids</i>	-	-
<b>Carbohydrates</b>	47 g	47 g
<i>of which:</i>		
- <i>sugars</i>	9,5 g	9,5 g
<b>Fibre</b>	2,5 g	2,5 g
<b>Protein</b>	7,4 g	7,4 g
<b>Salt</b>	0,73 g	0,73 g
<b>Sodium</b>	292 mg	292 mg
<b>Cholesterol</b>	-	-

\*The reported nutritional values of the ready-to-eat product has been reported according to the preparation instructions suggested in the recommended preparation advice section.

#### › WEIGHTS, MEASURES AND DEVIATIONS

Packaged product	Minimum	Average	Maximum
<b>Weight (g)</b>	1786	1820	1855
- Dough (g)		1820	
- Filling (g)	-		
- Coating (g)	-		
- Topping (g)	-		
<b>Lenght / Diameter (mm)</b>	520	530	541
<b>Width (mm)</b>	180	190	201
<b>Height (mm)</b>	40	43	46

**Approximate weight baked product** - **Pack weight** -

\*The weight of the baked product may vary depending on the baking conditions of the finished product.

#### › ORGANOLEPTIC CHARACTERISTICS OF READY-TO-EAT PRODUCT

**Colour:** -

**Smell:** -

**Flavour:** -

**Appearance:** -

\*The organoleptic characteristics of the product may vary depending on the storage, preparation and exhibition conditions of the finished product.

## › MICROBIOLOGICAL SPECIFICATIONS ON PACKAGED PRODUCT

	<b>n</b>	<b>c</b>	<b>m (ufc/g)</b>	<b>M</b>
<b>Aerobic mesophilic bacteria</b>	1	-	1,0e4 ufc/g	-
<b>Anaerobic bacteria</b>	-	-	-	-
<b>Enterobacteriaceae</b>	-	-	-	-
<b>Total Coliform bacteria</b>	1	-	1,0e2 ufc/g	-
<i>Escherichia coli</i>	1	-	1,0e1 ufc/g	-
<b>Coagulase-positive staphylococci</b>	1	-	1,0e1 ufc/g	-
<b>Bacillus cereus</b> presumptive	-	-	-	-
<b>Clostridium perfringens</b>	-	-	-	-
<b>Clostridium perfringens</b>	-	-	-	-
<b>Moulds</b>	-	-	-	-
<b>Yeasts</b>	-	-	-	-
<b>Salmonella spp</b>	1	-	*	-
<b>Listeria monocytogenes</b>	5	-	*	-

\*Not detected

n → number of units in the sample.

c → number of units in the sample, whose bacteria number could be between m and M. The sample will continue to be considered acceptable if the other units have a number of bacteria less than or equal to m.

m → threshold value of the number of bacteria. The result will be considered satisfactory if all the units that make up the sample have a number of bacteria equal to or less than m.

M → limit value of the number of bacteria. The result will be considered unsatisfactory if one or more units that make up the sample have a number of bacteria equal to or greater than M.

## › FAT PERCENTAGE WHEN RAW

## › FAT PERCENTAGE WHEN COOKED

## PACKAGING AND PALLETIZING INFORMATION

### › PACKAGINGS

	<b>Carton</b>	<b>Label</b>	<b>Seal</b>	<b>Bag</b>
Approximate weight (g)	250,00	2,00	-	6,00
Internal measures (mm)	209x560x120	105x200x0	-	-
External measures (mm)	214x563x129	105x200x0	-	750x360x0
Material	KM CD	PAPEL	-	PEAD
Thickness (mm)	-	-	-	0,02
Colour (mm)	Brown	White	-	Transparent
Recyclable*	-	-	-	-

### › OTHER PACKAGINGS

-	-	-	-	-	-	-
Approximate weight (g)	-	-	-	-	-	-
Internal measures (mm)	-	-	-	-	-	-
External measures (mm)	-	-	-	-	-	-
Material	-	-	-	-	-	-
Thickness (mm)	-	-	-	-	-	-
Colour	-	-	-	-	-	-
Recyclable*	-	-	-	-	-	-

\*+=Yes / -=No

## › PALLETIZING

Bag	Units	Net weight (kg)	Gross weight (kg)			
	2	3.64	4.14			
Pallet	Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
	7	6	42	199	0.92	Pallet Chep 80x120 Md

## PICTURE OF READY-TO-EAT PRODUCT



## CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

### › CERTIFICATIONS:

### › CLAIMS OR STAMPS OF COMMUNICATION:

## APPLICABLE REGULATIONS

- Regulation (EC) 852/2004, and subsequent modifications, regarding the hygiene of food products.
- Regulation (EC) 2073/2005, and subsequent modifications, regarding specific microbiological criteria applicable to food products.
- Regulation (EC) 396/2005, and subsequent modifications, regarding the maximum limits of pesticide residues in food and feed of plant and animal origin.
- Regulation (EU) 2023/915, and subsequent modifications, by which the maximum levels for certain contaminants in food.
- Regulation (EU) 1169/2011, subsequent modifications, on food information provided to the consumer.
- Regulation (EC) 1333/2008, and subsequent modifications, on food additives.
- GMO (Genetically Modified Organism) and Ionizing Radiations: The raw materials used in the production of this product have not been treated with ionizing radiation and do not contain or come from Genetically Modified Organisms (GMO) and therefore do not have special labeling. Applicable legislation:
  - Regulation (EC) 1829/2003, subsequent modifications, on genetically modified food and feed.
  - Regulation (EC) 1830/2003, subsequent modifications, regarding the traceability and labeling of genetically modified organisms.

Any printed copy can be obsolete.